

# breaking bread



## 2024 Marmalade, Orange Wine North Coast

<b>Varietal:</b>	50% Muscat Blanc, 25% Chardonnay, 25% Sauvignon Blanc
<b>Harvest:</b>	September 2024
<b>Fermentation:</b>	100% barrel fermented in neutral French Oak
<b>Alcohol:</b>	12.7%

### Winemaker Notes:

This is the fourth release of Marmalade, and it has quickly risen through the ranks to become our flagship wine. Demand continues to exceed production, and we sell out every year. When you stick your nose in the glass, you will know why we call this wine Marmalade.

We have a unique style of the phenomenon that is "orange" wine. It is approachable and not overtly savory. This is our summer crusher – it has bright acidity that is balanced with mouthfeel and tannins to pair with some of your favorite foods – we especially love it with stinky French cheese! This wine belongs on every bistro or wine bar menu.

What "orange" wine doesn't tell you is varietal or days on skins and both are important. With this wine, we have honed in on a blend of grapes that achieves layers of complexity and mouthwatering deliciousness. The Chardonnay (10 days on skins) contributes weight and complexity to the mouthfeel, while the Sauvignon Blanc (14 days on skins) brings in more acidity and higher notes. The Muscat Blanc (12 days on skins) delivers the unmistakable aromatics that keep you coming back for another sip.

### Vineyard Description:

We have 3/4 of an acre of Muscat Blanc planted on the valley floor of our 120-acre estate property, Timber Crest Vineyard, in Dry Creek Valley. Timber Crest is 100% certified sustainable and the soil composition of this block of vineyard is Cortina gravel. The Sauvignon Blanc also comes from Timber Crest Vineyard. The soil composition of this block is Yolo Sandy Loam and the clone is Musqué. The Chardonnay hails from our other estate vineyard, Mizany Vineyard, which is farmed organically and is CCOF organic certified.